

Dinner Entree

Soup of the Day gfo 10.0 Home Made Toasted Sourdough

Baked Camembert for Two gfo 23.5

Red Onion Relish, Char Grilled Ciabatta - Gluten Free Option add \$2

Game Plate gfo 18.5 Duck, Wild Boar & Kangaroo Prosciutto, Wild Boar Chorizo,
Pickled Vegetable Salad, Mango Relish, Char Grilled Sourdough - Gluten Free Option add \$2

Japas Selection gfo 30.0 Please check with staff for tonight's selection!

Gluten Free Option add \$2 - Vegetarian and Vegan Option Available

Dinner Mains

Beef Vindaloo gf 25.0 Basmati Rice, Pappadums, Minted Yoghurt

Home Made Spicy Bangers gf 24.5 Mash & Seasonal Vegetables

Spinach Cannelloni v 26.5 Blue Cheese Glaze, Pickled Salad

Jalapeño & Black Bean Croquette vegan gf 24.5

Sesame Crust, Sweet Potato Puree, Crushed Avocado, Pickled Vegetable Salad

Lemon & Pinenut Stuffed Chicken Breast gf 32.0

Roasted Kifler Potatoes, Brussel Sprouts, Duck Jus

Confit Duck Leg gf 32.5 Sweet Potato Purée, Broccolini, Pickled Peaches, Orange Sauce

Maleny Black Angus Brisket Pie 32.5 Mash Potato, Steamed Greens,
Pickled Mushrooms

Maleny Black Angus Trio of Steak & Chips gf 38.0

Eye Fillet, Sirloin and Rump, Hand Cut Chunky Chips, Roasted Mushroom,
Heirloom Tomato, Marrow Butter

Crispy Barramundi gf 38.0 Caponata, Rocket, Crab Dumplings

Side Dishes gf, v

Fries 8.0 Sweet Potato Fries 10.0

Steamed Greens, Lemon Oil 10.0 Rocket, Pear & Parmesan Salad 10.0

gf – gluten free v - vegetarian vo – vegetarian option

15% Surcharge applies on Public Holidays